

The booke of Laruyage,



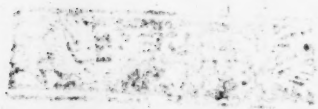
Imprinted at

London, for Abraham Weale
dwelling in Baules church
yard, at the sygne
of the Lambe.

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¶ Here beginneth the Booke of Car-
uing and Sewing, and all the fea-
stes in the Yere, for y^e seruice of a
Prince or any other Estate as yet
shal lide each Office, y^e seruice
accoꝝding in this Booke
folowinge.

Termes of a Caruer.

BEKKE that Dear, Leach
that Bawone, Keare that Gose
Lyft that Swan, Sauce that
Capon, spoyle that Henne, fursb
that Chicken, Unbrace that Malard
Unlace that Cony. Desmember that
Deron Display that Crane, disfigur
that Peacock, Unioint that Vitture,
vntache that Curlew, alay y^e fasant
wing that partrich, wing that Quail
mince that Blouer, thie that Wigion
border that pasty, thie that Woodcock
Thie all maner of small Birds.
Camber that Fire, fire y^e Egge, chine
A. ij. that

The booke

that Salmon, string that Lamprey,
spat that Pike, Sauce that Place,
saunce that Tenche, spay that breme,
side that Haddocke. Tufke that Bar-
bel, Culpon that Troute, fynne that
Cheuin, Transen that Ele, traunch
that Sturgion, Undertraunche that
Porpos, tame that Crab, Barde that
Lopster.

¶ Here endeth the goodly termes.

¶ Here beginneth Butler
and Panter.

Tou shalt be Butler and Pan-
ter all the first yeaere, and ye
must haue thye Pantry knives
one kniffe to square trenchour Loues,
another to be a Chypper, the thyrde
shalbe sharp for to make smathe Cre-
chours, then chyp your Soueraignes
bread

of Carving.

bread hot, and al other bread let it bee
a day olde, Household bread thre daies
olde, Trenchour bread foure Dayes
olde, then loke your Sault be white &
drie, the planer made of Iuoy two
Inches brode and thre Inches long,
and looke that your Saltseller Lyd
touch not the Salt, then looke your
Tableclothes, towels, & Napkins, be
faire folden in a chest, or hanged vpon
a Beatche, then looke your table kni-
ues be faire pullished, and your Spo-
nes cleane, then looke you haue two
Carrours a moore and a lesse, and
twine Cannelles of Bore made accor-
ding, and a sharpe Spynlet and Fau-
cettes. And when ye set a pipe on bro-
che do thus, set it four fingers brode
aboue the neather Chyne vponwardes
astaunt, and then shall the lees ne-
uer arise. Also looke ye haue in al sea-
sons butter, Chæse, Apples, Beres, Nut-
tes, Plums, Grapes, Dates, figges,
& Raisins compos, Green ginger and
charde

The Booke

hard Quince. Serue fasting butter
Plummes, Damsones, Cherries and
Grapes. After meat, Beres, Nuts
Strawberies, Hurtleberies, & hard
cheese. Also Blaūdrels oz Pipins w
Caraway in confects. After Super
Rost Apples and Beres, with blaū
the pounde, and hard cheese beware of
Cow Creame & of good strawberies
Hurtleberies. Joucat, for These wil
make your souerain sick, but he eate
hard cheese. Hard cheese hath these
operatiōs, it wil keep y^e stomack open,
Butter is holsum first & last for it wil
do away all Dorsois. Milke, cream &
Jouneat, they wil close the Maw, &
so doth a posset therfore eat hard che-
se and drinke Romney Modō, beware
of grene Salets & rawe frutes, for
they wil make your Soueraine sick
therfore set not much by such metes
as wil set your teeth on edg, therfore
eat an Almond and hard Cheese, but
eat not much Cheese without Rom-
ney

of Caruling.

ney Rhodon. Also of diuers drinks
if their fumosities haue Displeased
your Soueraine, let him eat a Rato
Apple and that fumosities wil cease
Measure is a mery meane, and it be
wel bled, abstinence is to be prayled
when God therewith is pleased.

Also take good herte of your wines
euery night with a candell bothe red
wine and swet wine and looke they
Reboyle no, teak not, and wash the
Wyne heads euery Night with colde
water and looke ye haue a clynehyng
Iron Rods & Linned clothes if need
be, and if they reboyle ye shall knowe
by the Hissing therfoze keep an emp-
ty Wyne with the lees of colored Rose,
and draba the Reboyled Wine to the
lyes and it shall help it. Also if the
sweet wine pale, draba it into a Rom-
ney Vessel for lesing.

¶ Here followeth the names
of Wines.

C.iiii.

Red

The booke

Red wine, white wine, Claret wine
Ries, Capzike, Campolet, Keynische
wine, Maluesen, Bassard, Tyre,
Bunner, Mustadell, Clary, Rapis,
Aernage, Cut, Dimet, and Apocras

¶ For to make Apocras

¶ Take Ginger, Pepper, Graines,
Cahel, Sinamon, Sugar and Torn-
sole, then looke you haue five oz. Tyre
bagges for your Apocras to renne in
and a Search that your renners may
ren on then must you haue vt. Beuter
Basins to stand betwix your bagges,
than looke your Spite be redy and your
Ginger well pared or it be beaten to
Poudre, then looke your stalks of Sy-
namo be wel coloured and Sweet Ca-
nel is not so gentill in operation, Sy-
namon is hote and Dye, Graines of
Paradise ben hote and moyste, Gin-
ger, Graines long peper & Sugar bin
hote

of Caruing.

hote and moyſt, Sinamon, canel and Red wine ben hote and drie, tornſole is holſome for Red wine colouring.

Now know ye þ proportions of your Ippocras, then beat your pouders, eche by them ſelfe, and put them in bladders and hang your bagges ſure that no bagge touch other, but let eche Baſin touche other, let the fiſt Baſin be of a galō, and eche of þ other of a Dottel, then put in your Baſin a Galon of Red wine, put therto your pouders and ſtire them wel, then put them into the fiſt bag, and let it ren then put them into the ſeconde bagge, than take a peece in your hand, & aſſay if it be ſtrong of Gynger, and alaye it with Sinamon, and if it be ſtronger of Sinamō, alay it with Sugar and looke ye let it renne through ſixe renners, and your Ippocras ſhalbe the ſpinner, the put your ipocras into a cloſe Veſſel and kepe the ſecret, for it will ſerue

The Booke

serue for seboes, the serue your fountaine with wasers & Hypocras. Also loke your compost be fayre and cleane and your Ale fīue dayes old, or men drinke it, then kepe your house of Office cleane, and be curtis of answer to each Person, and loke ye giue no Person no palde drinke, for it wyll bredd the scab. And when ye lay the Cloth wipe the bord cleane with a Cloth, then lay a Cloth a Couch it is called, take your fellow that one ende and holde you that other ende, then drawe the Cloth straight. The bought on the vtter edge take the vtter parte and Hang it even, the take the thīrd cloth and lay the Bought, on y inner edge and lay Estate with the vpper parte halfe a fote brode, then couer thy Cupbord and thyne Croy with the towel of Diaper then take thy towel about thy Necke, and lay the one side of the Towell vpon
the

of Carving.

the left Arme, & thereon lay your So-
ueraines Napkin & lay on thine arin
seuē Loues of bread to thre or four
Trenchour Loues with the end of y
Cowel in the left hād, as the maner
is thē take thy Salt seller in thy left
hand, and take the end of the Cowel
in your right hand to bear in spoones
and kniues, then set your salt on the
right side wher your Souerain shal
sit, and on the left side the Salt set
your Trenchers, thē lay yonr kniues
and set your Bread one Lofe by ano-
ther, and your Spoons & your Nap-
kins fayne folden beside your bread,
then couer your bread, & Trenchours
Spoones and kniues, and at euery
ende of the Table set a Salt seller
with two Trenchour Loues, and if
you will wrappe your Soueraynes
bread statelie: ye must square and pro-
porcion your Bread, and see that no
Loafe be moze then another, and
than

The booke

than shall ye make your wapper manerly, the take a Towell of Reines of two yerdys and a halfe, & take the towel by the ends double, and lay it on the Table, then take the end of the bought a handfull in your hande and wappe it hard then laye the end so wapped between two Towells bypon that end so wappede: lay your bread bottome to bottome sixe or seue loues, then set your bread manerly in forme, and when your Soueraignes Table is thus arayed couer al other hords with salte, trenchours and cuppes. Also se thine ewy be araide with Basinnes and Tweres, and water hot & cold, and see ye haue napkins Cups Spones, and see your Pots for wine and Ale be made clene, and to the surname make the curtessie with a Cloth vnder a faire double nappy, then take the Towells end next you, and the viter end of the Cloth, on the viter side of the Table, and hold these three
endes

of Caruling.

endes at once, and folde them at once
that a Pleyt passe not a fote brode,
then lay it euen there it shoud lie.
And after meat wash with chat, that
is at the right end of y table ye must
guide it out, and the Marshall must
conuay it and looke on eache Cloth,
the right side be outwarde and draw
it straight, the must ye raise the vpper
part of the Towel and lay it without
any groning, and at euery end of the
Towell ye must conuay halfe a yarde
y the sewer may take estate reuerent-
ly and let it be. And whē your soue-
rain hath washed; drawe y Surnape
euen, then beare the Surnape to the
mids of the boord and take it by be-
fore your Soueraine and bere it into
the Cury again. And when your So-
uerain is set looke your Towell be a-
bout your Necke then make your
Souerain curtesy then vncouer your
bhead and set it by the Salt and lay
your Napkin knife and Spone a
fore

The Cooke

fore him, then kneel on your knee, tyl
þ purpain pas Eight loues and look
ye set at the ends of the Table foure
loues at a messe & see that euery par-
son haue a Napkin and a spoone and
wait well to the sewer how many di-
shes be couered, and so many Cupes
couer ye then serue ye forth the table
mannerly that euery mā may speak
of your Curtely.

Here endeth the Butler and Waiter,
Yeoman of the Keller and Cwy.

And here followeth sewing
of fleche.

THe sewer must sew: and from
the bord conuey all maner of po-
tages meats and sauces & euery day
comō with the Cooke and vnderstaū
& wit how many Dishes shalbe, and
speak with the Waiters and officers
of the Spicery for frutes then shall be
eaten

of Caruing.

eaten fasting. Then go to the Word
of sewing, & see ye haue Officers re-
dy to conuey, and seruants for to
beare your Dishes. Also if the Mar-
shall, squiers and sargeants of ar-
mes be there, then serue forth your
loueraine withouten blame.

¶ Service.

¶ First set ye forth Mustard, and
Brawn, Potage, Beef, Mutton, ste-
wed, Selant, Swan, Capon, Pigge,
Venison bake, Custard. Leche and
Lombard, Fruiter haunt, with a
subtilty two potages blaunch man-
ger and Gelly. For standard Veniso
roast Kid, Fawne, and Cony, Bustard
stork, Crane, Pheasant, with hys taile
Heronslew, Byture, Woodcock, Par-
trich, Plover, Rabets great Birds
Larks, Docets, Pampusse, white
Leache Ambze, Gelly Crea of Amb-
des, Curlew, Bzeu, snites, Quails
sparrow, Martinet, Pearcher in
Gelly

The booke

gelly pety peruis Quince bake Lech
Deuogard, fruter sage, Blandmels or
Wpings with Carawaye in Confect-
tes wafers & Ipoecras they be agree-
ble. Now this feast down boyd
ye the Table.

¶ Here endeth the Sewing of flesh
and here foloweth Caruing
of flesh.

The Caruer must know y^e caruing
and the faire handling of a Knife
And how you shall fetch all manner
of fowle, your knyfe must be layze,
and your hands must be clean, and
passe not two fingers and a Thumbe
upon your knife. In the mids of your
hande set the Haste sure vnlasyng,
the Wyning with two fyngers and
a Thumbe, Caruing of Bread laying
and booyding of Crummes with two
fingers and a Thumbe, looke ye haue
the cure set neuer one fish, flesh, beate
ne

of Caruing.

Fysh, flesh, beast ne fowle, more then two fingers and a Thumbe, the take your lofe in your left hand, and holde your knife surely, embzeu not the table cloth, but wipe vpon your napkin then take your Trenchour Loafe in your left hande, and with the edge of your table knife take bp your Trenchours as nie þ point as ye may, then lay four trenchours to your soueraigne one by another, and lay thereon other four trenchours oꝛ els twain, the take a Loafe in your left hand and pace the Loafe round about, then cut the ouer crust to your soueraigne, and cut the nether crust and void the paring and touch þ lofe no more after it is so serued, then clense the table that the sewer may serue your soueraigne. Also ye must knowe the fumosities of fish, flesh, and fowles, and all maner of Sauces according to their appetites, these bee the fumosities, sault, source, resty fat fried Sinowes, Skins, bo-

The booke

ny Croupes, young fethers, Heades,
Digions bones and all manner of legs
of Beasts and fowles the vtter syde,
for these be fumosities lay them neuer
to your Soueraigne.

¶ Setuise.

¶ Take your knyfe in your hand & cut
Brawne in the Dish, as it lyeth and
lay on your Soueraignes Trenchour
and see there be Mustard. Venison
with fourmenty is good for your soue-
raign, touch not the Venison with
your hand but with your knyfe, cut
it xij. draughts with the edge of your
knife and cut it out into the furmen-
ty, do in the same wise with Dealon
and Bacon, Beef, Hen, and Mutton,
pare the Beefe cut the Mutton and lay
to your soueraign beware of fumosities
Salt, Senew, fat ressy and rawe,
In Syzop feland, Partrich. Stock,
doue Chickins in the left hand take
them by the Vinion and with the fore-
parte

of Caruing.

part of your knife lift vp your wynges then mince it into the Syrop, be ware of skin ne rawe and sene w. Gose Tæle, Malard and Swan, raise the legges then the winges, laye the body in the mids or in another platter the winges in the mids & the Legs after, lay the Brawne between the Legs and þ winges in the Platter. Capon or Henne of Greece, lift the legges, then the Wings, and cast one Wine or Ale, then mince the wing, and geue your soueraigne: feland, partridge, plouer, or Lapwing, raise the Wings and after the Legs. Woodcocke, Vitture, Eggit, Snite, Curlew and heronse w unlace them, breake of the Vinions, & breake the neck, then raise the legges and let the fete be on still, then the winges. A Crane raise the Wings first and beware of the Crumpe in his Brest, Phecock, stork, Bustard and shoullard unlace them as a Crane & let the feet be on still. Quayle, sparrow

B.ij.

Lark

The booke

larke, martinet, Pigion, Swallow, and
Thrushe the legs fyrst, then the Win-
ges, fawne, Kid and Lamb, laye the
Kidney to your souerayne, then lyft
vp the shouider and giue to your So-
uerain a Byb. Vemison roste cut it in
the dish and lay it to your souerain.
A cony lay him on the back cut away
the vents betwene the hinder Legs
breake the Canel bone, then raise the
sides then lay the Cony on the womb
on eche side the Chyne the two sides
departed from the Chyne then lay the
dulke Chyne and sides in the dish. Al-
so ye Must mince four Lesses to one
morsell of meat that your Soueraine
may take it in the sauce. All bake mea-
tes that bee hote, open them aboue
the Coffin and all that bee colde opē
them in the mid way. Custard checke
them inche square, that your souerain
may eat therof. Doucettes pare away
the sides & the botome, beware of fu-
mosities, fruiter, vaunt, fruters they
say

of Caruing

far be good better is fruiter pouch, apple fruiters be good hote, and al colde fruiters touch not. Cansey is good hote, woztes of gruel of beef oz of mutton is good. Jelly, Noztrus creme almonds Blaunch Manger Jusfel and charlet cabage and numbles of a dere be good & all other Pottage beware of.

¶ Here endeth the Caruing of Flesh.
And beginneth Sauces of all
maner of foules.

Mustard is good with Bratone, Beefe, chine of Bacō & muttō, Vergious is good to boyled Chikins and Capon, swan with Chamdrons, Ribs of Beefe with Garlik, Mustard peper vergious ginger sauce of Lāb Pig, and fawon Mustard, and sugar to feland partrich and Cony, sauce gameline, to Heronsew, egypt, Blouer and crane to brewe and curlewe,
B, iij. salt

The booke

salt sugar and water of Camet, Bou-
hard, Houillard and Bytture, Sauce
Gamifne, Woodcock Lapwing, Larke
Quail, Martinet, Venison, and snite
with white salt, Sparows, and thro-
files with Salt and Sinamon, thus
with all meats, sauce shall haue the
operacion.

¶ Here endeth the Sauces for all
maner of fowles and Meates.

¶ Here beginneth the feastes, and
seruice from Easter vnto
Whitsontide.

O On Easter day and so forth to Pen-
thecost after the Seruing of the
Table there shall be set bread Tren-
chours, & spones after the estimacio
of them that shal sit there, and thus
ye shall serue your Soueraigne, lay
Trenchours, and if hee be of a lo-
wer

of Caruing

wer degree estate, lay five Trenchours, and if he be of lower degree four Trenchours & of another degree thre Trenchours, then cut Bread for your Soueraigne after ye know his conditions whether it be cut in the mids or pared, or els for to be cut in small peces. Also ye must vnderstand how the meat shalbe serued before your Soueraigne, and namely on Easter day after the gouernance & seruice of that Country wher ye were borne.

First on that day ye shal serue a Calfe sodden and blessed, and then sodden Eggs with green sauce. and set them before the most principall estate, and that Lord because of his high estate, shall departe them all about him, then serue potage, as Morts, Rootes or Bzaues, with Beefe, Mutton, or Veale and Capons that bee coloured with Saffron, and baked meates.

And the second course Jusell with

B. iij.

Ham.

The booke

Hamony and rost ed endoured , and
pignons with bake meats, as Tartes
Chewets, and flaunes and other, af-
ter the disposition of the Cookes. And
at super time diuers sauces of muttō
or Wele in broth after the ordinance
of the steward, & then Chikins with
Bacon vele, rost pignons, or lamb and
kid rost with the head and the Pur-
tenaunce of Lamb and Wygges Feet
with vineger and Percly thereon & a
Cansey fried and other bake meates
ye shall vnderstand this manner of
seruice dureth to Penthechofte saue
fifth daies. Also take heere how ye
shall aray these thinges before youre
Soueraigne. First ye shall se there be
grene sauce of foxrell or of Vines, that
is hold a sauce for the fir st course, and
ye shall begin to raise the Capon.

Here endeth the Feast of Ester til pen-
thecost. And here beginneth Car-
ying of al māer of fowles.

of Caruing.

Sauce that Capon.

Take vp a Capon and lift vp the right Leg and the right Wing and so aray forth and lay him in the Platter as he should ste and serue your so ueraine, and know wel that Capons or Chickens be arayed after one sauce the chickens shalbe saused with grene sauce or Vergious.

Lift that Swan

Take and dight him as a Goose, but let him haue a larger brayon and look ye haue a chawdron.

May that Feland.

Take a Feland raise his Legges and his winges as it were a Henne and no sauce but onely salt.

Wing that Partrich.

Take a Partriche and raise his Legges and his winges as a Henne and ye mince him, Sauce him with wine Pouder of Ginger and Salte.
then

The booke

then set him vpon a Chafindysh of
coles to waarm and serue it.

Using that Quayl.

Take a Quaille and raise his legs
and his wings as a Hen, & no sauce
but salt.

Display that Crane.

Take a crane and vnfold his legs
and cut of his winges by the Joyntes
then take bp his winges and his legs
and sauce him with poudre of Ginger
mustard vineger and salte.

Dislinember that Heron.

Take a Heron, and raise his Legs
and his winges as a Crane, and sauc
him with vineger, mustard poudre of
ginger and salte.

Unioynt that Bitture.

Take a bitture add raise his legs
and his wings as a Heron, and no
sauc but salt.

Break that Egript.

Take an Egript and raise his leg-
ges

of Caruing.

ges and his winges as a Heron, and
no sauce but salte.

Untache that Curlew.

Take a Curlew, and raise his legs
and his wings as a Hen, & no Sauce
but salt.

Untache that Bzew.

Take a bzew and raise his Legs
and his wings in the same maner, &
no sauce but onely salt and serue your
Souerain.

Unlace that Cony.

Take a Cony and lay him on the
back and cut away the vents, then
raise the wings and the sides, and
lay bulk Chine and the sides toge-
ther. Sauce vineger and Powder of
ginger.

Break that Sarcel.

Take a Sarcel or a Tele and raise
his wings and his Legs, & no sauce
but salt only.

Wince that Plouer.

Take

The booke

Take a Plover and raise his Legges
and his winges as a hen, & no sauce
but onely salte.

A Snite.

Take a Snite and raise his winges
his legs and his shoulders, as a Plo
uer and no sauce but salt.

This that Woodcock.

Take a Woodcock and raise his Legs
& his wings as a hen, this down right
the Braine.

Here beginneth the Feast from pen-
thecost unto midsummer.

In the second course for the mea-
tes before said, ye shall take for
your sauces Ale, wine, vinegar, &
Pouders after the meat, but Ginger
& canel, from Penthecost to the Feast
of Saint John Baptist. The fyrst
course shall be beef and mutton sodden
with capons or roasted, and if Capons
be sodde aray him in the maner afore-
sayd

of Caruing.

said and when he is roasted þ must cast
on Salt with wine oz with Ale, then
take the Capon by the Legs, and cast
on the sauce & break him out and lay
him in a Dish as he should ser. First
ye shall cut the right Legge and the
right Shoulder and between the foure
members lay the Brawn of the Ca-
pon with the Croupe in the ende be-
tween the Legges as it were possible
for to be ioyned again together, and
other bake meates after. And in the
second course Pottage shall be Tussel.
Charlet, oz mertrus with yung Geese
bele, pork, pigions, oz Chikins roasted,
with Baynpuffe, frustets and other
bake meates after the ordinaunce of
the cooke. Also þ Goose ought to be cut
member to member, beginnig at the
right leg and so forth vnder the right
wing, & not vpon the ioynt aboue &
it ought for to be eatē with green gar-
like, oz with sorrell, oz tender Vines oz
Wergious in some season after the ple-
sure

The booke

sure of your Soueraign. Also ye shall
vnderstand that all maner of fowles
that hath hole feet would be raised vnder
the wing, and not aboue,

¶ Here endeth the feaste from Pen-
thecost to Midsummer. And here begi-
neth from the feast of S. John the
Baptist vnto Michelmasse.

In the first course Potage, wortes
gruel and furmenty with veni-
son and Mortrus and Pestles of
Porke, with grene sauce. Roasted Ca-
pon Swan with Chawdron. In the
secod course potage after the ordinance
of the cooks roasted mutton bele pork
Chickens or endoured pigeons heron
sew, frusters or other Wake meates
and take heed to the fasant, he shall
be araied in the maner of a capon but
it shalbe down drey without any Moy-
sture and he shalbe eaten with Salt,
a powder of ginger. And the heronsew
shall

of Caruing.

shalbe arayed in the same maner without any moisture, and he should be eaten with Salt and Powder, Also ye shall vnderstand that al maner of foules hauing open Clawes as a Capon shalbe tyed and arayed as a Capon and such other.

¶ From the feast of S. Michell vnto the feast of Christmas.

In the first course potage, beef mutton, Bacon, of Bistles of Pork, or with Goose, Capon, Mallard, Swan or Fesant, as it is before said with Cartes or bake meates or Chines of pork. In the second course potage moretus or conies or sew, then roast flesh mutton Pork, veale, Pullets, Chikins peggion steles weggions Mallards partridge woodcock Blouer bitture curlew Heron sew Venison roast, great birds Snite, Feldfares, thrushes, fruters
che

The booke

Chewets, Beef, with sauce gelopit, rost with sauce pegil and other baked meates as is aforesaid. And if ye Carue afore your Lord or your Lady any sodden fleshy carue away the skin aboue, then Carue reasonably of the fleshy to your Lord or Lady, and specially for Ladies, for they will soone be angrye, for their thoughtes bee soone changed, and some will not, as they be of complexion. The goose and Swan may be cut as ye do other foules that haue hole feet, or els as your Lord or your Lady wil haue it. Also a swan with Chabodron, Capon or Fesant, ought for to be araied as it is aforesaid, but the Skin must be had away & whē they bene carued before your Lord or your Lady for generally the skin of al maner hole foted fowles is unhollsom for to be eaten. Also witte wel y all maner of hole foted foules that haue their liuing on the water

ter

of Caruing

let their skins bin holosome and clea
for by cleanes of water. and fysh is
their living, and if that they eat a-
ny stinking thing it is made so clean
with the water that all the corruptio
is clean gon away from it.

And the skin of a Capon, hen, or Chi-
kin, be not so cleane, for they eate
foule thinges in the street and there-
fore the Skyns be not so holosome,
for it is not their kynde to enter into
the river to make their meat boyde
of the filth. Malard, Goose or Swan
they eate vpon the land foule meat,
but anon after their kynde they go to
the River, and there they clese them
of their foul stinck. A Fesant as it is
aboze sayde, but the Skyn is not hol-
som then take the Heads of all field
byrds and Wood byrds as Fesant,
Pecock, Partritch, Woodcock, & cur-
lew for they eat in their degre foule
things, as Wormes, Toades, and
other such,

C. i.

Thus

The Booke

¶ Thus endeth the feasts and Car-
uing of flesh. And here beginneth the
Sewing of fish.

The first course.

TO go to Sewing of fish. Mus-
calade, Menewes in sew of Doz
pas or of Salmon, Baken Hering
with suger Graene fish Pike, Lam-
pray, Salens, Dozpas roasted, Bake
Burnard and Lamppray bake.

the second course.

Gelly white and red Dates in con-
fects Congre, salmon Dozey brit tur-
but Halybut for standard, Base trout
Molet Cheuin, lele Elis & Lampreis
roast Tench in Gelly.

The third course.

Fresh Sturgion, Breme Perch in
Gelly a Houle of Salmon Sturgion &
Welkes Apples & Peres roasted with
Suger Candy. figs of Shalike and
Reissins dates capt with minced gin-
ger Wafers and Ipocras they bee a-
greable. This feast is down boyd ye
Table.
Here

of Caruing.

¶ Here endeth Sewing of fysh
And here foloweth Caruing
of fysh.

The Caruer of fysh must se to pes-
sen and flourmenty the tayle and
the Liver, ye must looke if there be a
salt Porpos or sele Turrentine, and
do after that fourme of Wenison, Ba-
ken Hering lay it hole bpō your soue-
raignes trenchour white Hering in a
dyshe open it by the back pick out the
Bones and the Bowe, and se therbe
Mustard. Of Salte, fysh. Greene
fysh, Salt Salmon & Cunger, pare
away the Skin Salt fysh. Stock-
fish, Harling Mackrell and Hake,
with Butter, take away the Bones &
the Skynnes. A Pike lay the wombe
bpōn his trenchour with Pike sauce
inough. A salt Lamprey gobon is flat
in. viij. or. viij. peces and lay it to your
souverain. A Platce put out the water
then crosse him with your kniffe, cast

C.ij.

on

The Booke

on salt or wine, ale. Gurnard, Rochet
Breme, Cheui, Base Melet, Roche,
perch, sol, Macrel, whitening Haddock
and Codling, raise them by the back
and pick out the bones and cleanse the
refet, in that belly Carp, Bzem, sol, &
Trout back & belly together, salmō
Cōger sturgio turbut thirlbol, thozn,
back, Houndfish, and Halybut, cutte
them in the Dish as the Porpasse a
bout, Tench in his sauce cut it, Etes
and Lamprais rost, pul of the Skyn
pick out the bones, put thereto Vine-
ger and Powder. A Crab break him
a sunder into a Dish, and make that
shell clean and put in the stuffe again
temper it with vineger and Powder,
then couer it with bread and sed it in
to the kitchi to heat the set it to your
sonerai and break the great Clames
and lay them in a dish. A crevis dight
him thus, depart him a sunder, and
sit the Belly and take out the fishes
pare away the red Skin and mince
it

of Caruing.

it thin put vineger in the Dish & set it
on y^e Table without eating. A Foule
of sturgion cut it in thin morsels and
lay it round about the Dish. Fresh
Lampray bake, vpon the Pasty, then
take white bread and cut it thiⁿ & lay
it in a dish and with a sponetake out
galentine and lay it vpon the Bread
with Red wie and powder of sinomō
then cut a gobon of the lampray and
since the Gobon thin and lay it in
the galentine then set it vpon the fire
to heat: fresh hering with salt & wine
Shrimps wel picked Flouiders gogi-
ons menebos and muscles Eles and
Lampreys, Sprats is good in sebo
Musculad in Moztz, Oysters in sebo
Oysters in grauy, mēebos in porpos
Salmon in seel Belly white and red
Creame of Almonds, Dates in
confects Peares & Quinces
in Sirop wth partly roots
moztz of hounds
fish teile stāding

C.iii.

Hearc

The Booke

Here endeth the Caruing of fish. And
here be ginneth sauses for all
maner of fish.

Mustard is good for salt Herring
Salt fish, salt Cunge, Salmō
Sparkling salt Ele &, Ling, vineger is
good with salt Porpos, Currentine,
salt Sturghion salt thripole and salt
Whale lamprey with galentine, Ver-
gius to Roche Dace Breme Molet
bace flounders salt crab and cheuin
with powder of Sinamon to thorn-
back, Herring Houndfish Haddock,
Whiting and codde. vineger powder
of Sinamon and Ginger grene sauce
is good with grene fish and Halybut
cattel and fresh Turbut put not your
green sauce away, for it is good with
Mustard,

¶ Here endeth for all maner of sauses
for fish according to their
apetite.

of Caruing.

✠ The Chamberlaine.

The Chamberlayn must be dily
get and clenly in his office with
his Head kembered & so to his so-
ueraine that he be not rechelesse and
se that ye haue a clean shirt, Bzeche,
Petecote and doublet then brussh his
Hosen within and without, and see
his shone and his slippers be clean
and at Morne when your Soueraigne
shall arise: warme his Shirt by the
fire, and see ye haue a fote sheet made
in this manner. first set a Chayze by
the fire, with a Quillett another un-
der his feet, then spred a shete ouer
the Chayze and see that he redy a Ker-
chiefe and a Combe, then warme his
Petecote his doublet and his stoma-
cher and then put on his Doublet
And his Stomacher and then put on
his hosen and his shon or Slippers
then strike vp his Hosen manerly and
ty the vp then lace his Doublet hole
by hole & lay a cloth about his neck &

The Booke

Head then look ye haue a Basin and
an Ewer with warme Water and a
Towel to wash his hands, the kneel
vpon your knee and aske your Sone
rayn what robe he wil wear & bring
him such as your Soueraigne com-
maundeth and put it vpon him, then
do his girdell about him, and take
your leaue manerly & go to y^e church
or Chapel to your souerains closet &
lay Carpets and Quishins, and lay
down his booke of praiers, then draw
the curtins and take your leaue good-
ly and go to your souerains chāber
and cast all the clothes of the bed and
beat the fetherbed and the Bolster
but look ye wast no fethers, the the
Blankets and se the sheets be sayd &
sweet or els look ye haue clean sheets
then make vp his bed manerly, then
lay the head sheets and the pillowes
then take vp the totoll and the basin,
and lay Carpets about the Bed or
windows & cupboards laid with Qui-
shens

of Caruing.

shens. Also look there be a good fyre
brenning bright, and see the house of
easement be sweet and clean, and the
pryncy boord covered with green cloth
& a quitchin, then see ther be Blanket
down, or cotton for your souerain, &
looke you haue a Basin and ewer w
water, and a towell for your souerai
then take of his gown and bring him
a mantel to kepe him from colde, the
bring him to the fire, and take of his
shone and his hosen, then take a fair
kercheef of reins, and kemb his hed
and put on his kerchief and his bonet
then spread down his bed lay y head
sheet and the pillowes, & when your
souerain is to bed, draw the curtains
then see ther be master or war or per
chours redy, then drive out Dog or
Cat and look ther be Basins & Uri
nall set near your soueraign then
take your leane manerly, that
your souerain may take his
rest merely.

The Booke

† Here endeth of the Chamberlain.

† Here followeth of the Marshall
and the Usher

The Marshall & the Usher must
know all the estates of the Lād
and the high Estate of a Kinge
with the bloud Royall.

The estate of a King.

† The Estate of a Kings Sonne a
Prince.

The estate of a Duke.

The estate of a Marques.

The Estate of an Earle.

The Estate of a Bishop.

The Estate of a Viscount.

The Estate of a Baron.

The Estate of the three cheef Judges
and the Mayoꝝ of London.

The Estate of a knight Bachelor.

The Estate of a knight Deane Arch
decon.

The Estate of the master of the Roles

The

of Caruing.

The estate of other Iustices and Barons of the Cheker.

The estate of the Mayoꝝ of Calays.

The estate of a Doctour deuine.

The estate of a Doctour of both the lawes.

✦ The estate of him that hath been Mayoꝝ of London, and Sergeant of the law.

The estate of a Maister of the Chancery and other worshipfull Prechers and Clarke that bee graduable and all other orders of Chastety Parsons and Priests worshipfull Marchauntes and Gentlemen, all these may sit at the Squires table.

✦ A Duke may not keep the Hall but ech estate by them selfe in chamber or in paullion that nether se other Marques Erles Bishops and Vicounts all these may sit two at a messe.

A baron and the Mayoꝝ of London and thre chiefe Judges and the speaker of the Parlament all these may sit

The Booke

fit two or thre at a messe.

And al other estates may sit thre or foure at a messe.

¶ Also the marshall must vnderstand and know the blood Royall, for some Lord is blood Royall and of small Liuelod. And som knight is wedded vnto a Lady of royall blood, she shall keep the estate y she was before. And a Lady of lower degre shall keep y estate of her Lords Blood & therfore the Royal blood shall haue y reuerence as I haue showed you hear before.

Also a Marshall must take heed of the Byrth, and next of the Lyne of the blood Royall.

Also he must take heed of the Kinges Officers of the Chaunceler Steuord, Chamberlain, Treasorer, and Comptroler.

Also the Marshall must take heed vnto straungers and put them to worship and reuerence, for and they haue

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